

# WHITEHAVEN MARLBOROUGH SAUVIGNON BLANC 2022



## WHITEHAVEN

WINES OF MARLBOROUGH  
NEW ZEALAND

**Colour / Appearance:** Pale lemon.

**Aroma / Bouquet:** Classical Marlborough with aromas of blackcurrant, grapefruit, lime and crushed herbs underscored with complexing hints of tropical fruits and gooseberry.

**Palate:** Pure and concentrated with flavours of white peach, boxwood, citrus and smoky, wet river stone notes. The palate is concentrated yet elegant with flavour density and a lingering, precise finish.

**Cellaring:** We recommend drinking our 2022 Sauvignon Blanc while it is young and fresh, but the wine is capable of developing nicely beyond five years if carefully cellared.

**Food Match:** A perfect accompaniment to fresh seafood, summer salads, light poultry and goat's cheese.

**Alcohol:** 13%  
**Residual Sugar:** 1.7g/L  
**Acidity:** 7.45g/L  
**pH:** 3.35

**Harvest Date:** 14<sup>th</sup> March – 5<sup>th</sup> April, 2022

**Grape Growing:** We are proud to source the fruit for this wine exclusively from Marlborough. A mix of company owned or managed vineyards, and contract grower vineyards, are pruned to between two and four canes on a vertical shoot positioned trellis. Shoot thinning, leaf plucking and trimming are used to achieve balanced vines, a healthy canopy and clean fruit.

**Climate:** The 2022 growing season started with soil moisture at capacity, following an unusually wet winter which had seen flooding in parts of the region. Pleasingly, the region did not suffer any major frost events and despite conditions in November being a little wet, the warmth that went with it meant that flowering was not drawn out and resulted in good fruit set and the prospect of healthy yields. The remainder of the season was punctuated by cooler weather and rainfall events and we were vigilant around disease pressure as we entered the harvest period. Harvest was later this year and Brix accumulation was slow. We experienced another rain event in the final third of March, following which we thought it best to harvest as quickly as possible in order to retain pure fruit expression. This is where Whitehaven's new receival building came to the fore, allowing greater throughput while maintain the quality focus and attention to detail that Whitehaven prides itself on.

**Winemaking:** The fruit was machine harvested, often overnight, and pressed immediately with minimal skin contact. After cold settling, the clear juice was fermented in stainless steel tanks at 16°C – 12°C with selected yeast strains to preserve pure sub regional characters and varietal flavours. Wines sat on light yeast lees in tank for up to 6 weeks prior to blending in June 22. The wine has been heat and cold stabilised, and sterile filtered, prior to bottling.

**Appellation Marlborough Wine (AMW) Accredited** – guaranteed provenance, quality, and sustainability. **Selected for the 2022 AMW Annual Collection of Marlborough Sauvignon Blanc.**



**Accolades:**

- Cameron Douglas, MS, NZ, 93/100 Pts/Excellent.
- Sam Kim, Wine Orbit, NZ, 94/100 pts, 5 stars.
- Candice Chow, Raymond Chan Wine Reviews, 18+/20 pts (91 pts) Oct 2022

